

John Brutus Family Reserve 2014

Complexity and balance are evident in this blend which expresses ripeness and structure. Rich concentrations of red berries, mulberries and blueberries are enhanced by oak spice from the French barrel maturation.

Serve this red wine slow-roasted lamb shoulder and mushroom risotto.

variety : Petit Verdot | 33% Petit Verdot, 30% Cabernet Sauvignon, 20% Cabernet Franc, 17% Merlot

winery : Seven Sisters Vineyards

winemaker : Vivian Kleynhans

wine of origin : Stellenbosch

analysis : **alc** : 14 % vol **rs** : 2.5 g/l **pH** : 3.72 **ta** : 5.3 g/l

type : Red **style** : Dry **body** : Full **wooded**

pack : Bottle **size** : 750ml **closure** : Cork

African Roots Wine Brands launched its premium wine collection - the Brutus Family Reserve - at Seven Sisters Farm, in Stellenbosch, on 25 November 2016. This range represents a significant milestone for the family - the first wine produced from grapes harvested from their own vineyards.

33% Petit Verdot, 30% Cabernet Sauvignon, 20% Cabernet Franc, 17% Merlot

in the vineyard : All wines were sourced from the Vera Cruz property of Delheim Wines. Soils are mainly decomposed granite with section of Oakleaf and Villafonte. All the vineyards are farmed dryland, producing low yields. Open canopy management is carried out for the Cabernet franc and Merlot to ensure rich full, flavours and reduced green notes. The Petit Verdot canopies are denser, to protect against sunburn of the ripening of grapes. This results in small highly concentrated berries.

in the cellar : The grapes were sorted and left on the skins for up to 14 days with gentle pump-overs twice a day. After pressing, the wine underwent alcoholic and malolactic fermentation in tanks and was racked into 225-liter barrels for maturation. French oak from the central region of France was used to enhance its aroma. Medium-toasted (mainly second and third fill) oak barrels were used for the 19-month maturation process.

